

★ PLANTERS DOCK ★

BEING SITUATED ON THE EAST SHORE OF SAN FRANCISCO BAY AND AT THE FOOT OF
BROADWAY IN OAKLAND. LATITUDE 37° 47' 25" NORTH. LONGITUDE 122° 16' 20" WEST.

LAFAYETTE, CALIFORNIA





YOU ARE CORDIALLY INVITED TO INSPECT OUR KITCHEN AT ALL TIMES



PLANTERS DOCK

CHINESE DINNER

Jar Har	Chow Yuk
Hun Yun Gai Ding	Wine
Moo Goo Mein	Dessert
Chinese Tea	

PREPARED FOR TWO OR MORE
PER PERSON, \$2.50



PLANTERS DOCK

SPECIAL CHINESE

JAR HAR
GAI DING
CHOW YUK
CHOW FAN
FOO YUNG

PLATE DINNER

2.00



PLANTERS DOCK

DUCK DINNER

Soup	Chow Yuk
Jar Har	Wine
Duck	Dessert
Chow Fan	Chinese Tea

PREPARED FOR TWO OR MORE
PER PERSON, \$3.00



MOUNTAIN TROUT	2.75
FISH IN SEASON	2.50
SCALLOP DINNER	3.00
PRAWN DINNER	2.50
HAM AND EGGS	1.75
(Planters Dock style)	
FROG LEGS	3.00
(when in season)	



When items on this menu are not obtainable we reserve the right to substitute.

GAI FAN GONG75

Chicken Rice Soup

DUN FA GONG75

Egg Flower Soup

LAN DOW YUK Small 1.00 Large 1.25

(Meat with sugar peas) (Vegetable dish)

BO LO PAI GWAT 1.25

Pork spareribs with pineapple and green pepper

BO LO GAI Small 1.50 Large 1.75

Pineapple, chicken, mushrooms, bamboo shoots, water chestnut

FOO YUNG CHOW SUI 1.00

Omelet, with meat and vegetables

FOO YUNG HAR 1.00

Omelet, shrimp with vegetables

NGOW YOKE SOONG 1.25

Fine cut vegetables and beef

CHICKEN WALNUTS . . . Small 1.25 Large 2.00

Walnuts, chopped chicken cooked with mushrooms, bamboo shoots

TOMATO BEEF CHOW YUK . Small 1.25 Large 1.75

Sliced tenderloin beef with celery, green pepper and fresh tomato

BEAN SPROUT CHOW YUK . Small 1.00 Large 1.25

Celery, Pork, Bean Sprouts

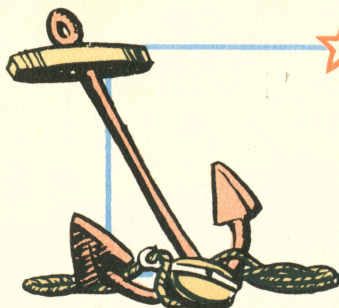


PLANTERS DOCK

MANDARIN DINNER

Includes Cocktails, Wine and Liqueur.
(Five days' notice. Minimum number of persons, six.)

Per Person 8.50



ALL DISHES A LA CARTE

PLEASE NOTE: Each dish in your order is individually prepared

prepared for you. Therefore there may be a delay in serving you.

OVER THE BAY WATERS



IN THE EARLY EIGHTIES many of the ships of the Whalers, Traders and Slavers moved from this Estuary with the outgoing tides. Unfurling sails these adventurers moved out dreaming of the Orient that lay miles beyond the Golden Gate. Some of these intrepid sailors returned, and again dropped anchor in this haven, richer in tales of adventures; and with holds of their vessels filled with luxuries for which they had bartered their cargoes of kerosene, music boxes, lamps and calicos. Now hemp, spices, skins, teas, coffee and rums were there to meet the call of many markets.

From the treaty ports of China, and from the Islands of the Pacific these "Yankee" sailors persuaded natives to accompany them to these shores. These natives, many of whom were Chinese, brought their arts of preparing native cookery. Their skill has never been surpassed.

Today, at Planters Dock, there are Chinese Chefs preparing dishes in the Cantonese manner, taught through their families, who never deviated from ancestral customs. These dishes carry splendid foundations of pork, beef, chicken and duck; and the accompanying savors and flavors: mushrooms, the tender shoots of bamboo and beans, celery, water chestnuts, radishes, peppers, shrimp, fresh eggs, noodles, spices, and sauces—sweet, sour and piquant.

This unusual food, cooked in the manner Orient, yet adapted to the tastes of modern civilization, is laden with riches, yet carrying a balance and proper nourishment that leave one happy and content, fully satisfied with living.

★ **PLANTERS DOCK** ★

—OAKLAND—CALIFORNIA—
LAFAYETTE • CALIFORNIA